

# Almond Brandy Biscotti



This biscotti is extremely easy to make and the variations to this recipe are endless

Makes approximately 30

1c sugar

1/2c butter, melted

3T brandy ~ or your favorite liqueur

2t almond extract

1c almonds, sliced

3 eggs

2 1/2c all~purpose flour

1/2t baking powder

1/4t salt

Preheat oven to 350. Mix sugar, butter, brandy, extract, nuts and eggs in large bowl. Mix well.

Stir in flour, baking powder and salt. Form into a long loaf on a cookie sheet and bake 20~30 minutes or until firm and softly cakelike.

Remove from oven and let cool slightly. When cool enough to handle, slice into 1/2" diagonal slices and return to cookie sheet. Bake 15~25 minutes, turning once, until both sides are brown~flecked and toasted.

Cool thoroughly and store in airtight container.

**Debbie Spangler ~ Certified Personal Chef**

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